

SARTORIA

New Year's Eve Menu

160.00 per person

Amuse bouche

STARTER

Poached seafood and caviar

234 kcal

PASTA

Mazara prawns ravioli saffron and Amalfi lemon

711 kcal

MAIN

Veal fillet with white truffle

869 kcal

DESSERT

Mandarin tart

513 kcal

PETIT FOURS

Almond and pistachio biscuit and chocolate truffle

214 kcal

Adults need around 2000 kcal a day.

Prices are inclusive of VAT but exclusive of 14.5% service charge. Please speak to a member of staff if you have any allergies or intolerances. All our menus are subject to change due to seasonality and produce available. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs unpasteurised cheese may increase your risk of foodborne illness.